



Captain's Room Group Dining Menu

Appetizer Platters

Available for pre-order only. Platters will be brought out as soon as your group arrives.

The Chefs Board -- \$10 per person, 25-person minimum

- Humbolt fog, beemster and beechers cheeses with local honeycomb, chili orange marmalade, roasted whole garlic, pickled mustard seed, soprasata, mortadella, marcona almonds, pickled blueberries and grilled sourdough

Mediterranean -- \$6 per person, 25-person minimum

- Lemon hummus, roasted whole garlic, tzatziki sauce, grilled zucchini, asparagus, bell pepper and portobello mushroom with warm pita bread and herb marinated olives

The Briny Deep -- \$25 per person, 25-person minimum

- PNW oysters on the half shell, poached jumbo shrimp, Dungeness crab cocktail, shallot mignonette, scallop crudo with pickled watermelon, fresh horseradish, cocktail sauce, and lemon

Wings n' Thangs -- \$12 per person, 25-person minimum

- Gochujang and lemon-pepper-honey wings with blue cheese dipping sauce, cheeseburger sliders with secret sauce on brioche bun, pork belly tacos with chipotle slaw and pickled jalapeno, sweet potato fries with herbed yogurt and truffle fries with chipotle ketchup



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Happy Hour Buffet Packages

Available for pre-order only.

\$15 per person

- Baked goat cheese with thyme roasted olives and grilled sourdough
- Lemon tahini hummus with grilled pita bread, roasted garlic and olive oil
- House cut fries

\$24 per person

- Pork belly tacos with chipotle slaw and pickled jalapeno
- Fried calamari with chipotle aioli and pepperoncini
- Cheeseburger sliders with secret sauce, fries and pickles
- Buffalo wings with blue cheese dip
- Pretzel rolls with raclette cheese dip

\$35 per person

- House made chicken tendies with chipotle ketchup and blue cheese dip
- Coconut shrimp with orange chili marmalade
- PNW oysters on the half shell with mignonette and fresh horseradish
- Mini crab rolls with fries
- Chefs board with specialty cheeses, cured meats, jams, pickled mustard seed, marcona almonds and grilled sourdough
- Pretzel rolls with raclette cheese dip

2-Hour Hosted Bar Packages

- Non-alcoholic | \$6 per person
- Beer & Wine & Non-alcoholic | \$21 per person
- Beer, Wine, Spirits & Non-alcoholic | \$28 per person
- A la carte bar option based on regular 32-Bar & Grill menu prices

All food & beverage prices subject to 20% service charge + 10.25% tax



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Captain's Room Lunch Buffet

Hat Trick -- \$34 per guest, 25 guest minimum

- Chef's choice seasonal soup
- Sustainable farmers green salad – tomato, cucumber and raspberry vinaigrette
- Quinoa salad- radish, green beans, roasted onion with feta
- Pretzel rolls with whipped butter
- Freshly baked brownies or cinnamon churros
- Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas

Select Three:

- Beechers grilled cheese – caramelized onion and fig jam
- Smoked turkey club—bacon, cheddar, lettuce, tomato, whole grain mustard on baguette
- Grilled veggies—zucchini, squash, bell peppers and pesto and sprouts on ciabatta
- Tuna salad sandwich—mayonnaise, lettuce tomato, pickles, mustard aioli on rye bread
- Italian grinder—mortadella, salami, pepperoncini, lettuce, tomato on soft baguette
- Peanut chicken wrap—cabbage, cilantro, pickled radish
- Pressed cubano—ham, swiss, pickles, pork belly
- Roast beef—cheddar, horseradish cream, lettuce and tomato on sourdough
- Chipotle chicken sandwich—feta, grilled onion, garlic mayo on ciabatta

Zamboni -- \$36 per guest, 25 guest minimum

- Minestrone soup
- Cherry tomato caprese with mozzarella, basil and roasted garlic
- Classic Caesar salad with parmesan Reggiano, croutons and Caesar dressing
- Focaccia bread with olive oil and roasted olives
- Tiramisu or chocolate dipped strawberries
- Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas

Select two:

- Arugula pesto penne with sundried tomatoes, asparagus & chickpeas
- Pumpkin alfredo pasta with sage, kale & pepitas
- Italian meatballs with rigatoni, San Marzano tomato sauce and parmesan Reggiano
- Lemon-herb butter shrimp scampi with spinach & grilled zucchini
- Butternut squash & spinach lasagna with roasted garlic bechamel
- Fettuccine with grilled chicken breast, broccolini & lemon ricotta
- Beef Bolognese with bucatini and parmesan

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Captain's Room Group Dining Menu

The Great One BBQ-- \$45 per guest, 25 guest minimum

- Iceberg wedge salad with buttermilk herb dressing
- Baby back ribs, Smoked brisket & Grilled half chickens
- Tangy vinegar and sweet-smokey sauces
- Shredded cabbage and carrot slaw, Yukon potato salad
- Sliced watermelon, Grilled corn, Brioche rolls
- Apple pie crumble
- Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas

Captain's Room Dinner Buffet

Available for pre-order only. \$115 per guest, 25 guest minimum.

Assortment of Appetizers

- Clam Chowder
- Hearth-Baked Pretzel Knots

Mains (choose 2) + Roasted Fingerling Potatoes and Seasonal Chefs Vegetable Selection

- Kale Caesar Salad
- Grilled Steak with Chimichurri
- Grilled Salmon with Pesto
- Seared Chicken Marsala with Mushroom Demi-glace
- Grilled Portobello Mushroom with Spaghetti Squash (vegetarian)

Dessert

- Lava Cake with Vanilla Ice Cream

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